



FOREST PARK
COUNTRY HOTEL & INN

EVENING MENU

— WHILE — YOU WAIT

Homemade Cumin Houmous 6.50

Toasted sourdough flatbread
VE, GFO **G, SD** / S, E, D, CE, MU, SE, N 519 kcal

Freshly Baked Bread 7.50

Balsamic, extra virgin olive oil, butter
V, VEO **G, D, SD** / N, S, E, SE 1160 kcal

Marinated Mediterranean Olives 6

VE, GF **N** 350 kcal

Curried Cauliflower Popcorn 6.50

Coriander yoghurt, mango chutney
GF, VE **S, MU, SD** / G, N, CE, SE 891 kcal

Crow Farm Sausage Bites 8

BBQ sauce **G, CE, MU, SD** / N 702 kcal

— SIDES —

Chunky Chips 5

Herb salt VE, GFO **SD** / CE 344 kcal

Mixed Leaf Salad 4.50

VE, GF **MU** / L, CE 66 kcal

Sweet Garlic & Olive Oil Mash 5

V **D** 397 kcal

Steamed New Potatoes 5

Pickled samphire
V, VEO **D** / C, MO, F, CE, MU 393 kcal

Seasonal Vegetables 5

Carrot top chimichurri VE, GF 412 kcal



Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Visit hospitalityaction.org.uk

— SMALL PLATES —

Soup of the Day 7.60

White or granary sourdough, traditionally churned butter VEO, GFO
ASK FOR ALLERGENS & CALORIES

Chicken Liver Parfait 9.50

Spiced cranberry chutney, Forest Park Ale pickled onions, toasted brioche GFO
G, E, D / N, S, CE, MU, SE, SD 624 kcal

Warm Salt-Baked & Cumin-Spiced Beetroot Salad 10.50

Basil walnut pesto, pickled walnuts, truffle oil, Rosary Ash goat's cheese crumb
V **G, N, D, SD** 565 kcal

Harissa Lamb 12

Houmous, pomegranate, herbed yoghurt GF
S, SD / N, CE, MU, SE, G 636 kcal

New Forest Game Terrine 12

Sourdough croutons, seasonal leaves, blackberries
G, E, MU, SD / S, CE, SE 385 kcal

Pan-Fried King

Oyster Mushrooms 10.50

Miso aioli, pickled samphire, nori dust
VE, GF **S, MU, SD** / C, MO, F, CE 422 kcal

Fritto Misto 14

Squid, prawns, lemon, courgette, confit garlic mayonnaise
GF **C, MO, E, SD** / CE, MU, G 539 kcal

— SEASONAL MAINS —

Forest Park Ale-Battered Haddock small 13 / large 19

Chunky chips, homemade tartare sauce, garden peas GFO
G, F, E, MU, SD, MO / S, CE 1083 kcal / 1395 kcal

Local Market Fish of the Day POA

ASK FOR ALLERGENS & CALORIES

Chef's Pie of the Day 19

ASK FOR ALLERGENS & CALORIES

Forest Park Gourmet Prime Mince Steak Burger 18.25

Tomato, onion marmalade, crispy onions, gherkin, Forest Park burger sauce, chunky chips
G, E, MU, SD / L, CE 850 kcal

Add grilled cheese 2 **D, E** 122 kcal,
grilled smoked bacon 2 128 kcal

Moving Mountains Vegan Burger 17.50

Tomatoes, onion marmalade, crispy onions, vegan mayonnaise, gherkin, chunky chips
VE **G, S, MU, SD** / P, L, N, CE 911 kcal

Steak Frites 24

Picanha rump, shoestring fries, black garlic & parsley butter, watercress salad
GFO **D** / CE, MU, G 945 kcal

Rib Eye Steak 32

Cauliflower purée, beef fat baby carrots, crispy onion, carrot top chimichurri, potato fondant, smoked beef jus
GFO **G, D, CE, SD** / MU 1382 kcal

Herb-Roasted Chicken Supreme 24

Heritage carrots, potato gratin, charred leek, sautéed New Forest wild mushrooms, tarragon cream
GF **D, SD** / CE, MU 1132 kcal

Slow-Cooked Venison Ragu 20

New Forest mushrooms, pancetta lardons, homemade pappardelle
G, E, D, SD / F, S, CE, MU 1259 kcal

Slow-Roasted Pork Belly 25

Red wine-braised pork cheek, red cabbage, Tenderstem broccoli, garlic & thyme dauphinoise
GF **D, SD** / CE, MU 1065 kcal

Chickpea & Coconut Curry 17

Cauliflower achar, mango chutney, naan bread, steamed basmati rice
V, GFO **G, N, D, MU, SD** / C, F, P, S, CE 1282 kcal

Aubergine Piccata 17

Charred cherry tomatoes, smoked rose harissa, herbed vegan yoghurt
VE, GF **S** / G, N, CE, MU, F 421 kcal

Caesar Salad 14

Herb croutons, shaved Parmesan, smoked anchovies
GFO **G, F, E, D** / SE 403 kcal
Add chicken 4 149 kcal

Avocado Caesar Salad 12

Herb croutons, shaved Parmesan, avocado dressing, crispy chickpeas
V, GFO **G, E, D** 518 kcal



FOREST PARK

COUNTRY HOTEL & INN

Head Chef Cameron and the kitchen team are passionate about what they do. Our food is cooked freshly to order. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best.

V (VO): Vegetarian (on request) **VE (VEO):** Vegan (on request)

GF (GFO): Gluten-Free (on request)

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



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www.forestpark-hotel.co.uk

